

Christmas 2023

GLUTEN FREE PARTY NIGHT MENU

STARTERS

Duo of Sweet Melon

accompanied by an elderflower and mixed berry puree

Salad of Honeyed Chicken, bacon, roasted pineapple, cherry tomatoes drizzled with a barbecue mayonnaise

Cream of Vine Tomato Soup

MAIN COURSE

Hand carved Breast of West County Turkey

served with cranberry sauce, game chips and roast gravy

Slowly Pot Roasted Silverside of Devonshire Beef

with peppercorn and sherry cream sauce,
topped with a red onion jam

Fillet of Salmon brushed with herb infused oil laid on to a shrimp and vegetable chowder

Leek and Garden Pea Risotto

with roasted vegetables and red pesto sauce

All mains served with seasonal vegetables

DESSERTS

Gluten-free Traditional Christmas Pudding

served with a brandy sauce

Chocolate Orange Tart with chocolate sauce

Lemon Meringue Roulade with raspberry sauce

Vegan Menu Available

Pre-orders will be required. Please ask for details.

Christmas 2023

VEGAN PARTY NIGHT MENU

STARTERS

Duo of Sweet Melon

accompanied by an elderflower and mixed berry puree

Salad of Crisp Winter Leaves,

beetroots, walnuts, cherry tomatoes, spring onions drizzled with balsamic glaze

Vine Tomato Soup garnished with croutons

MAIN COURSE

Roasted Vegan Fillet

with herb stuffing, vegan sausage, game chips, cranberry sauce and vegan gravy

Leek and Garden Pea Risotto

with roasted vegetables drizzled with a red pesto sauce

Nut Roast

smothered in garden vegetable gravy

All mains served with seasonal vegetables

DESSERTS

Vegan Christmas Pudding

with vegan cream

Chocolate and Raspberry Truffle

with chocolate sauce

Fresh Fruit Salad

Gluten-free Menus Available

Pre-orders will be required. Please ask for details.